

Dear Food Safety Partner,

We are happy to send you the Spanish version of *Cooking For Groups—A Volunteer's Guide to Food Safety*. This 44-page colorful *Guide* will take consumers through the steps necessary to safely plan and serve food for a large event.

Whether preparing food for a family reunion or a community gathering, people who are great cooks at home don't necessarily know how to safely prepare and store large quantities of food for large groups. Cooking for groups presents special problems for volunteer food handlers. Food that is mishandled can cause serious foodborne illness. However, by following some simple steps, the event can be safe and a success!

Some of the key food safety topics for groups detailed in the *Guide* include:

- Planning and shopping
- Storing and preparing food
- Cooking foods to safe internal temperatures
- Safely transporting food
- Reheating food
- Keeping foods hot or cold during serving
- Safely storing leftovers

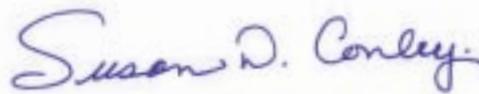
The *Guide* also includes a chart of safe internal cooking temperatures, as well as storage charts.

We hope that the *Guide* will be helpful in your continuing efforts to educate consumers about food safety. For food safety questions about cooking for groups, please call the USDA Meat and Poultry Hotline at 1-800-535-4555; Washington, DC 202-720-3333. It is open from 10 a.m. to 4 p.m. Eastern Time, Monday through Friday. The toll-free number for the hearing impaired (TTY) is 1-800-256-7072.

The *Guide* is available on the FSIS Web site:
www.fsis.usda.gov.

You may e-mail your request for multiple copies to fsis.outreach@usda.gov, or fax your request to 202-720-9063. To use a professional printer to print copies of the *Guide*, a CD-ROM is available.

Sincerely,



Susan Conley, Director
Food Safety Education

